



Starter Plates

Domestic Cheese

Cheddar, swiss, provolone, pepper jack, and crackers
(Available in Small \$45, Medium \$60, or Large \$85)

Imported Cheese

Sm: Danish Blue, Smoked Gouda \$45

Med: Brie, Apple Wood, Danish Blue, Piave \$65

Lrg: Apple Wood, Danish Blue, Piave, Bucheron, Prima Donna \$90
All garnished with fruit, nuts, and crackers

Seasonal Fruit

Seasonal melons, berries, pineapple, and grapes
(Available in Small \$40, Medium \$55, or Large \$70)

Antipasti

Italian meats, provolone, kalamata olives, bruschetta, marinated mozzarella, roasted peppers, cherry poppers
(Available in Small \$50, Medium \$70, or Large \$90)

Poached Salmon

Cream cheese dill sauce, cucumber, red onion, capers, and diced tomato (Available in Half Side \$80 or Whole Sides \$150)

Pico de Gallo Sampler

Pico de Gallo, mango salsa, Texas Caviar, corn tortillas
(Available in Small \$45 or Large \$80)

Roasted Vegetable

Asparagus, zucchini, squash, red onion, green beans, mushrooms, bell peppers, and carrots with a Balsamic Glaze
(Available in Small \$55, Medium \$70, or Large \$85)

Goat Cheese Toast

With walnuts, honey, rosemary (Available in Small \$45 or Large \$80)

Cheese and Fruit

Cheddar, swiss, pepper jack, provolone, seasonal melons, berries, and crackers (Available in Small \$45, Medium \$60, or Large \$85)

Vegetable Crudités

Selection of fresh vegetables with blue cheese dip
(Available in Small \$40, Medium \$50, or Large \$70)

Deviled Eggs

Traditional
(\$12 Per Dozen)

Deviled Eggs - Smoked Salmon

Smoked Salmon, capers, and shaved red onion
(\$20 Per Dozen)

Crab Ball Dip

Crabmeat, cheese, Baltimore Spice, and lemon wheels
(Available in Small \$50 or Large \$80)

The Mediterranean

Hummus, olives, tabbouleh, dolmades, cucumber, feta, roasted red peppers, with toasted pitas
(Available in Small \$45, Medium \$65, or Large \$80)

Baked Stuffed Brie

Dried cranberries, walnuts, fruit preserves in a puff pastry with crackers (Available in Small \$35 or Large \$65)

Spinach and Artichoke Dip or Buffalo Chicken Dip

Oven-ready with crackers (One size \$45)

Greens & Soup

Caesar: Romaine, croûtons, grated parmesan, Caesar dressing (\$4.00 per person)

Misto: Baby greens, dried figs, dried cranberries, Danish Blue cheese, rosemary balsamic vinaigrette (\$5.00 per person)

Nancy: Field greens, blue cheese, dried cranberries, candied walnuts with a balsamic vinaigrette (\$5.00 per person)

Mixed Greens: Mixed greens, cucumber, tomato, and shredded carrots (\$3.50 per person)

Spinach: Baby spinach, mushrooms, bacon, swiss cheese, sliced egg, and red onion (\$5.00 per person)

Add Chicken to any salad above (+ \$2.50 per person)

Soup:

Lobster Bisque \$9.99/24 oz.

Crab Bisque \$9.99/24 oz.

Kennett Square Mushroom \$9.99/24 oz.

Soup de Jour \$7.99/24 oz.



Poultry Entrees

(all available as half or full pan)

- Chicken Parmesan (half \$75 or full \$135)
- Garlic Chicken, Basil, and Sundried Tomato Demi (half \$75 or full \$135)
- Chicken with Lemon Butter Blanc (half \$75 or full \$135)
- Caribbean Jerk Chicken with Grilled Pineapple Salsa (half \$80 or full \$145)
- Sweet and Spicy Grilled Chicken with Orange Glaze (half \$75 or full \$135)
- Chicken Coq Au Vin (half \$75 or full \$135)
- Roasted Chile Citrus Chicken with Tomatilla Salsa (half \$75 or full \$135)
- Chicken Saltimbocca (half \$80 or full \$145)
- Italian Breaded Chicken Tenders with Sauce (half \$60 or full \$125)
- Roasted Breast of Turkey with Gravy (half \$75 or full \$135)

Beef and Pork Entrees

(all available as half or full pan)

- Filet Beef Burgundy over Noodles (half \$95 or full \$190)
- Meatballs - Marinara or Swedish (half \$65 or full \$130)
- Yankee Beef Stew (half \$65 or full \$130)
- Beef Tenderloin Marsala (half \$95 or full \$190)
- Stuffed Porkloin with Lemon & Prosciutto (half \$80 or full \$160)
- Roast Pork with Apricot and Grain Mustard (half \$80 or full \$160)
- Stuffed Skirt Steak with Peppers, baby spinach, and cheese (half \$80 or full \$160)

Fiesta Time!

- Chicken Tamales (\$40 per dozen)
- Pablano Rellenos (half \$75 or full \$150)
- Chicken Enchiladas with Verde Sauce (available as half \$60 or full pan \$120)
- Chicken Quesadillas Wedges with Salsa (\$40 per dozen)

Seafood Entrees

(all available as half or full pan)

- Seafood Pasta Medley (half \$110 full \$210)
- Spicy Jerk Salmon with Grilled Pineapple Salsa (half \$95 full \$185)
- Lump Crab Cakes (half \$65 full \$130)
- Crab Cake with Scallop and Shrimp (half \$100 full \$195)
- Stuffed Salmon with Seafood Imperial (half \$125 full \$250)
- Roasted Tilapia with Smoked Paprika Lemon Butter (half \$50 full \$100)
- Spice Crusted Salmon with Ginger Cilantro Yogurt Sauce (half \$95 full \$190)
- Shrimp Jambalaya (half \$95 full \$190)

Vegetarian Entrees

- Bulgur, garbanzo, and cucumber salad (available in small \$40, medium \$50 or large \$60)
- Wild and white rice cakes with Roasted Vegetable Ragu (available as half \$55 or full pan \$110)
- Vegetable Ragu over Creamy Polenta (available as half \$50 or full pan \$100)

Fresh Pasta Favorites

(all available as half or full pan)

- Cheese Tortellini with Mushroom Sage Sauce (half \$70 or full \$140)
- Grilled Chicken and Spinach Cannelloni Garlic Cream (half \$55 or full \$110)
- Ziti with Roasted Shrimp and Zucchini (half \$80 or full \$160)
- Baked Ziti Parmesan (half \$45 or full \$85)
- Beef Lasagna (Red Sauce) (half \$65 or full \$130)
- Chicken and Spinach Lasagna (white sauce) (half \$65 or full \$130)
- Artichoke and Spinach Lasagna (white sauce) (half \$65 or full \$130)
- Tortellini with Goat Cheese and Sundried Tomato Pesto (half \$70 or full \$140)
- Baked Macaroni and Cheese (half \$45 or full \$90)
- Lobster Macaroni and Cheese (half \$75 or full \$150)
- Crab Cake Macaroni and Cheese (half \$75 or full \$150)

Half pan serves 10-12 adults; Full pan serves 20-24 adults

Vegetables

(all available as half or full pan)

- Roasted Vegetable Medley (half \$50 or full \$90)
- Green Beans (ask for varieties) (half \$50 or full \$85)
- Roasted Asparagus (ask for varieties) (half \$55 or full \$95)
- Sugar Snap Peas with Cashews and Red Bell Peppers (half \$55 or full \$100)
- Steamed Broccoli with Watercress and Dried Cranberries (half \$45 or full \$80)
- Sautéed Swiss Chard with Roasted Garlic and Pearl Onions (half \$65 or full \$80)
- Brussel Sprouts and Pearl Onions with Cream Mushrooms (half \$55 or full \$95)
- Roasted Sweet Potatoes with Sautéed Onions and Pineapple (half \$55 or full \$100)

Starches

(all available as half or full pan)

- Mashed Potatoes (Sour Cream, Garlic, or Sweet) (half \$50 or full \$100)
- Scallop Potatoes (half \$50 or full \$100)
- Roasted Fingerling Potatoes (half \$55 or full \$110)
- Twice Baked Potatoes (\$3.25 each)
- Asiago Parmesan Potato Croquettes (half \$50 or full \$100)
- Rice (Pilaf, Wild, Brown, or Rojo) (half \$50 or full \$100)
- Lemon Risotto with Roasted Cherry Tomatoes (half \$60 or full \$120)



Carved Specialties

(Prepared, sliced, and displayed with condiments and rolls on the side.)

Filet Mignon: Balsamic caramelized onions, horseradish sauce with rolls on the side \$180 (Serves 12-14)

Smoked Glazed Ham: Cranberry Dijon mustard with snowflake rolls \$80 (Serves 14-16)

Hot Roast Pork or Beef: Sharp Provolone, Roasted Peppers, Horseradish Sauce, Mini-Kaiser Rolls, with au jus on the side
(available in half \$75 or full pans \$150)

Sweet Italian Sausage: Bell Peppers, Onions, Marinara, Sharp Provolone, and Club Rolls (available in half \$75 or full pans \$150)

Meatball Sandwiches: Gravy, Sharp Provolone, and Club rolls (available in half \$70 or full pans \$140)

BBQ Pulled Pork: Cheddar Cheese, and Club Rolls (available in half \$75 or full pans \$150)

Roasted Sliced Breast of Turkey: Seasoned, cooked, sliced, and displayed with Cranberry Relish, and Club Rolls
(available in half \$75 or full pans \$150)

Sandwich Trays

25 Piece (serves 10-12) \$55, or 50 Piece (serves 20-25) \$110

Choose your Bread style and maximum five selections

That's a Wrap

All made on a variety of gourmet wraps

Mix & Match

Pick two bread styles

Egg Salad
Turkey & Swiss
Roast Beef & Provolone
Ham & Cheddar
Tuna Salad
Vegetarian
Grilled Chicken

All Baguettes

French baguettes cut into single-serve sizes

Signature Selection

Served on rustic rolls

Turkey & Brie
The Italian
Roasted Turkey & Swiss
House-Smoked Salmon
Grilled Vegetables with Avocado
Sicilian Tuna
Primo Prosciutto

Gourmet Hoagies

Classic hoagie rolls cut into single-serve sizes

Classic Croissants

Soft & flaky croissants cut into halves

Chicken Pesto
Avocado BLT
Chicken Salad
Chicken Salad with Grapes
Roasted Turkey Salad
Rosemary Ham, whole grain mustard
Grilled Veggies with Fresh Mozzarella

Wrap Tower

Assorted wrap halves with a bowl of chips accompanied with pickle slices, hot & sweet peppers

20 Halves (Serves 15-18) \$95

Boxed Lunch

Brown Bag: Sandwich, Deli Salad, Chocolate Chip Cookie, and Fruit \$11.00

Lunch Box: Sandwich, Deli Salad, Chocolate Chip Cookie, Fruit, Bottled Water \$12.00

Half pan serves 10-12 adults; Full pan serves 20-24 adults



Brunch

(Minimum of 10 people)

The Ludwig: Assortment of Sliced Breakfast Breads, Butter, Fruit Preserves, Fresh Orange Juice (\$7 per person)

The Van Ludwig: Mini Bagels, Yogurt Muffins, Danish Pastry, Mini Donuts, Fruit Salad, Butter, Fresh Orange Juice (\$10 per person)

The Conestoga: Scrambled Eggs, Bacon, Sausage, or Scrapple; Potatoes Lyonnaise, Fruit Salad, Fresh Orange Juice (\$13 per person)

The Equestrian: Stuffed French Toast, Shrimp & Grits, Bacon, Sausage, or Scrapple; Crème Brulee, Fresh Orange Juice (\$16 per person)

Quiche

(9-inch Quiche serves 8) \$16.98 each (gluten-free +\$2.00)

Crab & Spinach (market price)	Spinach & Tomato	Asparagus	Ham
Broccoli	Mushroom, Onion, Green Pepper	Portabello	Sausage, Onion, Pepper
Tomato Basil	Goat Cheese & Sundried Tomato (market price)	Bacon & Onion	Crab & Asparagus (market price)

Desserts

Cookie & Brownie Tray (Small \$40, Medium \$50, or Large tray \$70)

Assorted Mini Cheesecakes (Small \$55, Medium \$75, or Large tray \$90)

Petite Pastry (Small \$55, Medium \$75, or Large tray \$95)

Mini Cannoli (\$32 per dozen)

Caramel Chocolate Pretzels (Small \$55, Medium \$75, or Large tray \$95)

Mini Crème Brulee (\$50 per dozen)

Mini Chocolate Nirvana (\$50 per dozen)

Florentine Lace Cookies (\$20 per dozen)

Gourmet Cookie Tray (\$24 per pound)

Also Available . . .

Wire Chafer Sets (\$15 per set)

Disposables—Plate, Napkin, Fork, Knife, and Cup (\$1.50 per person)

Plastic Serving Utensil (\$1.25 each)

Delivery Available

Hours
Mon-Sat 9-7
Sun 10-5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness